

# Retail Food Inspection Report

Floyd County Health Department

Telephone (812) 948-4726

<b>Establishment Name</b> SAM'S FOOD & SPIRITS	<b>Telephone Number</b> Est 812-923-2323 Own (812) 391-5879	<b>Date of Inspection</b> 09/14/2022	<b>ID#</b>
<b>Address</b> 702 HIGHLANDER POINT DR, FLOYDS KNOBS IN 471			
<b>Owner</b> CHRISTOPHER KING	<b>Purpose</b> <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Pre-Operational <input type="checkbox"/> Temporary <input type="checkbox"/> HACCP <input type="checkbox"/> Other (list)	<b>Follow Up</b> 09/28/2022	<b>Released</b> 09/14/2022
<b>Owner's Address</b> 4014 LUCY DR. NEW ALBANY, IN 47150		<b>Menu Type</b> 1 <input type="checkbox"/> 2 <input type="checkbox"/> 3 <input type="checkbox"/> 4 <input checked="" type="checkbox"/> 5 <input type="checkbox"/>	
<b>Person in Charge</b> TRISH PURCELL/ JANE ALCORN			
<b>Responsible Person's Email</b> ONTHEWATERINC.@AOL.COM			
<b>Certified Food Handler</b> JANE ALCORN			

CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"  
VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE COLUMN MARKED AS "R"

Section #	C	NC	R	Narrative	To Be Corrected
187	X			Observed thermometer in small salad cooler reading 45F. Ranch was measured at 45F. Observed thermometer in large prepcooler in kitchen area reading 45F. Boiled eggs in unit were measured at 54F and discarded. Minimum ammounts of potentially hazardous food should be kept in these coolers and for no longer than 4 hours.	4 days
218		X		Observed a cooler not working and food stored in the top of cooler on ice. Tartar sauce was measured at 41F. Potentially hazardous foods in this cooler should be monitored and should remain at 41F or below. The only probe thermometer in the establishment was analog. I would recommend getting a quick reading digital themometer. Observed gasket at large salad cooler in kitchen to be damaged.	1 week
415	X		X	Observed flies in kitchen and office. Consider using several fly strips at night and removing them before food prep.	1 week
297		X		Observed prep cooler near fryer to have food debris in the bottom of it under the drawers.	3 days
411		X		Observed 5 light bulbs out in kitchen. Lighting was measured at 55 ftc at prep level. 70 ftc is minimum.	1 week
310		X		Observed buildup of dust on ceiling near back door.	2 weeks

**Summary of Violations** C 2 NC 4 R 1

Received by (name and title printed):

Inspected by (name and title printed):

Thomas Snider CFS

Received by (signature):

Inspected by (signature):

*Thomas Snider*

cc:

cc:

cc: